Gulas

Restaurant

BIRMINGHAM, ALABAMA

Wine List

— Red Wines —

Bin No.		½ Btl.	Btl.
101	**BURGUNDY,** *Mirassou, U.S.A., Vintage*	4.00	7.00
	A fine smooth red from California's oldest wine-making family		
102	**CHATEAU de CADILLAC,** *Alexis Lichine, France, Vintage*	4.00	7.00
	A pleasant dry estate bottled Bordeaux		
103	**VALPOLICELLA,** *Pasqua, Italy, Vintage*		7.50
	A smooth and light Italian Red		
104	**BEAUJOLAIS,** *Dennis & Huppert, France, Vintage*	4.75	7.75
	A very light and pleasant Burgundy		
105	**BOURGOGNE ROUGE,** *Dennis & Huppert, France, Vintage*		8.75
	An excellent estate bottled Burgundy		
106	**CHATEAU COUFRAN,** *Crosse and Blackwell, France, Vintage* . . .		9.75
	A round and full-bodied Bordeaux		

— Rosé Wines —

107	**CASALINHO,** *Frank Sutton, Portugal*	4.00	6.50
	One of Portugal's finest roses		
108	**LANCERS,** *Portugal*	4.75	8.75

— White Wines —

109	**CHABLIS,** *Mirassou, U.S.A., Vintage*	4.00	7.00
	A light dry and full-bodied wine		
110	**LIEBFRAUMILCH,** *Rudolph Muller, Germany, Vintage*	4.50	7.00
	A very smooth semi-dry wine from the Rhine Valley		
111	**FRASCATI,** *Fontana Candida, Italy, Vintage*	5.00	7.50
	A superb dry wine from south of Rome		
112	**CHENIN BLANC,** *Mirassou, U.S.A., Vintage*	4.50	7.75
	Refreshing and semi-dry, from the famed Loire valley grape		
113	**POUILLY FUISSE,** *Dennis & Huppert, France, Vintage*	7.00	11.50
	The most famous dry white Burgundy		

— Sparkling Wines —

114	**CHAMPAGNE,** *Chateau Napoleon Demi-Sec, U.S.A.*	4.50	7.50
	Very smooth, not too dry		
115	**COLD DUCK,** *Paul Masson, U.S.A.*		10.50

APPETIZER

SHRIMP COCKTAIL..... 2.50
Fresh Gulf Shrimp with our
"Special Home Made Sauce"

OYSTERS ON HALF SHELL
1/2 Dozen..... 2.25
Whole Dozen..... 3.50

HOT APPETIZER
Shrimp Scampie..... 3.50

COLD BUFFET

GREEK SALAD..... 3.50

SHRIMP ON ICE
WITH COCKTAIL SAUCE.. 4.50
Fresh Gulf Shrimp Served on
Cracked Ice With Crisp Saltines

JULIENNE SALAD..... 4.25
Choice of Dressing

SHRIMP CHEF'S SALAD.. 4.50
Choice of Dressing

FRENCH ONION SOUP..... 1.00
ONION RINGS..... 1.00

FRESH SEAFOOD SPECIALS

FRIED SELECT OYSTERS, Tartar Sauce 4.25

FRIED DEEP SEA SCALLOPS, Tartar Sauce 4.75

FRIED JUMBO SHRIMP , Cocktail Sauce 5.75

BROILED or FRIED RED SNAPPER STEAK 6.25

SNAPPER ALMONDINE, BROILED or FRIED 6.25

BROILED SNAPPER, GREEK STYLE 6.25

SHRIMP SCAMPIE, Special House Sauce 5.75

SEA FOOD PLATTER..... 6.85

FRESH AFRICAN ROCK LOBSTER TAIL, Drawn Butter 9.50

LOBSTER & FILET MIGNON 9.50

Above orders served with Chef's Salad, Choice of Dressing, Baked Idaho Potato, or F. F. Potatoes
Hot Rolls and Butter (Greek Salad 75¢ extra)

Reserve Our Private Dining Room for Your Next Luncheon Meeting, Dinner Party or Banquet — For Up To 150 People

Restaurant Hours: 11 A.M. — 12 P.M.
Lounge Hours: 4:00 P.M. — 2:00 A.M.

DANCING ON FRIDAY AND SATURDAY NITES
TO THE MUSIC OF OUR BAND
ENTERTAINMENT NIGHTLY IN THE ADJOINING
PIANO BAR LOUNGE

HOUSE SPECIALTIES

ROAST PRIME RIB OF BEEF, Au jus 7.75

We use exclusively Prime Beef Ribs, delicately seasoned,
cooked to a juicy goodness..... A Dish Fit for a King

BEEF KABOBS 5.95

Choice Cuts of Filet Mignon — Charcoal Broiled on Skewer
with Tomato, Green Pepper and Onion Wedges

TORNADOES OF BEEF, Bardelaire Sauce 6.75

Two Cuts of Filet Mignon topped with our own Special House Bardelaire Sauce

Above orders served with Chef's Salad, Choice of Dressing, Baked Idaho Potato, or F. F. Potatoes
Hot Rolls and Butter (Greek Salad 75¢ extra)

CHARCOAL BROILED STEAKS AND CHOPS

U. S. CHOICE BEEF FOR ALL OUR STEAKS

RIB EYE STEAK 9 oz. 5.85

STEER BUTT STEAK 11 oz. 6.50

T BONE STEAK 1lb. 7.25

FILET MIGNON 9oz. 7.25

NEW YORK BONELESS SIRLOIN STRIP 14 oz. 7.50

DOUBLE CUT LAMB CHOPS. 8.50

CHOPPED SIRLOIN STEAK, MUSHROOM SAUCE 4.75

Above orders served with Chef's Salad, Choice of Dressing, Baked Idaho Potato, or F. F. Potatoes
Hot Rolls and Butter (Greek Salad 75¢ extra)

CHEF'S SUGGESTIONS

BROILED or FRIED CHICKEN LIVERS 4.50

BROILED CHICKEN BREASTS, Almondine 4.50

~~CHICKEN KIEV OR CHICKEN CORDON BLEU . . . . . 4.75~~

CHARCOAL BROILED or FRIED SPRING CHICKEN 4.25

BREADED VEAL CUTLETS, Tomato or Cream Sauce 4.50

CHILD'S PLATE (Chicken-Chopped Steak-Fried Shrimp) 2.50

Above orders served with Chef's Salad, Choice of Dressing, Baked Idaho Potato, or F. F. Potatoes
Hot Rolls and Butter (Greek Salad 75¢ extra)